

FINISHED PRODUCT SPECIFICATION

Document: Research and Development

Effective Date: 01/24/2024

Program: Specification Program

Revised By: Nancy Zuniga

Approved By: Nick Spondike, Chief Innovation Officer

Item Name: FALAFEL PUCKS 4/4 LB (READY TO EAT)

Item Number: RSL00260



UNIT NET WEIGHT	
Finished Product Weight	1.0 oz (28g)
Finished Diameter	1.75 in / 45 mm (Approx)
Finished Height	0.75 in / 19 mm (Approx)
Pieces Count Per Case	260 pieces

ITEM DESCRIPTION

Sensory: Typical Falafel Flavor and Light Brown Color

Texture: Crispy External Coating with a Moist Internal Core

ITEM PACKAGING

Primary Packaging:	Poly Bags	Primary CaseType:	Printed Master Case
Cases Per Pallet:	72 Cases	Bags Per Case:	4/4 lb Bags
Rows Per Pallet (Hi):	9 Cases High	Case Gross Wt. (lbs):	17.00 lbs
Cases Per Row (Ti):	8 Cases Per Layer	Case Gross Wt. (kg):	7.71 kg
Case Dimensions:	18.000 x 11.000 x 6.000 in.	Case Net Wt. (lbs):	16.00 lbs
UPC Code Number:	N/A	Case Net Wt. (kg):	7.26 kg
SEC / ITF Number:	0-00-75365-00260-0	Cases Cube (Cu. Ft.):	0.81 Cu. Ft.
Pallet Weight:	1274 lb (579 kg)	Pallet Height:	63.50 in.

STORAGE & SHELF LIFE & CODE DATE FORMAT

Storage Conditions:	FROZEN 0°F - 10°F	Distributed:	FROZEN 0°F - 10°F
Shelf Life from Production (FROZEN):	FROZEN (0°F) : 12 MONTHS	Code Date Format:	Example Lot Code # 23049 = FEBRUARY 18, 2023
Shelf Life from Production (THAW):	15 DAYS AFTER THAWING WITH JULIAN DATE AS A LOT OF CODE AND EXPIRATION DATE ON CASE		23 (Year) 049 (Manufactured Date)

Certified Kosher
NO

Certified Halal
NO

Certified Organic
NO

Certified CN
NO

INGREDIENT STATEMENT

INGREDIENTS:

CHICKPEAS, PARSLEY, CILANTRO, ONIONS, GARLIC, JALAPENO PEPPERS, SALT AND SPICES, SOYBEAN OR CANOLA OIL.

MAY CONTAIN : SOY

COOKING INSTRUCTIONS:

DEEP FRYER (PREFERRED METHOD): ALWAYS COOKED THE FALAFEL FROM FROZEN OR THAWED. HEAT OIL TO 325°F. COOK FOR 2 TO 4 MIN OR UNTIL IT IS CRISPY FROM THE OUTSIDE AND SOFT.

MICROWAVE: MICROWAVE FALAFELS FOR 30 SEC TO 1 MIN

OVEN BAKED PREPARATION : PREHEAT OVEN TO 450°F. PLACE THAWED PUCKS IN SHEET PANS CLOSE TO EACH OTHER. BAKE FOR 6 MIN.

TO AIR FRY PRE-COOKED FALAFELS: PREHEAT AIR FRYER : SET IT TO AROUND 375°F. PREPARE FALAFELS: IF FALAFELS ARE FORZEN, THAW THEM IN ADVANCE. ARRANGE IN A SINGLE LAYER AND AIR FRY FOR ABOUT 5-8 MINUTES, TURNING THEM HALFWAY THROUGH THE COOKING TIME. THE FALAFELS SHOULD DEVELOP A GOLDEN BROWN AND CRISPY EXTERIOR. ENJOY! ON THEIR OWN OR IN WRAP, SALAD OR PITA.

Adjust the cooking time based on the size and thickness of your falafels, as well as the specific model of your air fryer. Always follow the manufacturer's instructions for best results.



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NUTRITIONALS FACTS PER SERVING SIZE

Recommended Serving Size: (100g)

Servings Per Container: 80

Nutrition Facts 80 servings per container Serving size (100g) Calories per serving 260	Amount/serving	% Daily Value*	Amount/serving	% Daily Value*	*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.		
	Total Fat 11g	14%	Total Carbohydrate 32g	12%			
	Saturated Fat 1g	5%	Dietary Fiber 10g	36%			
	Trans Fat 0g		Total Sugars 6g				
	Monounsaturated Fat 0g		Includes 0g Added Sugars	0%			
	Cholesterol 0mg	0%	Protein 10g	20%			
	Sodium 680mg	30%					
	Vitamin D 0mcg	0%	Calcium 52mg	4%		Iron 1.8mg	10%
	Potassium 0mg	0%					

Nutrient Content Claims Per Serving Size:

GLUTEN - FREE
VEGAN
NON-GMO

ALLERGENS AND OTHER SENSITIVE INGREDIENTS

ALLERGEN	Column I Present in the Product	Column II Present in other products manufactured on the same line	Column III Present in the same manufacturing plant
Peanut	NO	NO	NO
Tree Nuts	NO	NO	NO
Milk and Dairy Products	NO	NO	NO
Eggs	NO	NO	NO
Fish	NO	NO	NO
Shellfish and Molluscs	NO	NO	NO
Soy	NO	NO	NO
Wheat	NO	NO	NO
Sesame Seeds	NO	NO	NO
Sulfites	NO	NO	NO
Monosodium Glutamate (MSG)	NO	NO	NO

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NUTRITIONALS VALUES (100g UNROUNDED)

Product: FALAFEL PUCKS 4/4 LB (READY TO EAT)

Nutrients	Per 100g	Nutrients	Per 100g	Nutrients	Per 100g	Nutrients	Per 100g
Basic Components		Trans Fatty Acid (g)	0.00	Vitamin B12 (mcg)	-----	Magnesium (mg)	-----
Gram Weight (g)	100.00	Cholesterol (mg)	0.00	Biotin (mcg)	-----	Manganese (mg)	-----
Calories (kcal)	260.00	Water (g)	-----	Vitamin C (mg)	-----	Molybdenum (mcg)	-----
Calories from Fat (kcal)	-----	Ash (g)	-----	Vitamin D - IU (IU)	-----	Phosphorus (mg)	-----
Calories from SatFat (kcal)	-----	Insoluble Fiber (g)	-----	Vitamin D - mcg (mcg)	0.00	Potassium (mg)	-----
Protein (g)	10.00	Vitamins		Vitamin E - Alpha-Toco (mg)	-----	Selenium (mcg)	-----
Carbohydrates (g)	32.00	Vitamin A - IU (IU)	-----	Folate (mcg)	-----	Sodium (mg)	680.00
Dietary Fiber (g)	10.00	Vitamin A - RE (RE)	-----	Folate, DFE (mcg)	-----	Zinc (mg)	-----
Soluble Fiber (g)	-----	Vitamin A - RAE (RAE)	-----	Vitamin K (mcg)	-----	Chloride (mg)	-----
Total Sugars (g)	6.00	Carotenoid RE (RE)	-----	Pantothenic Acid (mcg)	-----	Poly Fats	
Added Sugars (g)	0.00	Retinol RE (RE)	-----	Minerals		Omega 3 Fatty Acid (g)	-----
Disaccharides (g)	-----	Beta-Carotene (mcg)	-----	Calcium (mg)	52.00	Omega 6 Fatty Acid (g)	-----
Other Carbs (g)	-----	Vitamin B1 (mg)	-----	Chromium (mcg)	-----	Other Nutrients	
Fat (g)	11.00	Vitamin B2 (mg)	-----	Copper (mg)	-----	Alcohol (g)	-----
Saturated Fat (g)	1.00	Vitamin B3 (mg)	-----	Fluoride (mg)	-----	Caffeine (mg)	-----
Mono Fat (g)	0.00	Niacin Equiv	-----	Iodine (mcg)	-----	Choline (mg)	-----
Poly Fat (g)	0.00	Vitamin B6 (mg)	-----	Iron (mg)	1.80	-----	-----